



IN THE UNITED STATES PATENT AND TRADE MARK OFFICE

June 9, 2004

OUR FILE NO. : 1004P71US01  
SERIAL NO. : 10/714,698  
FILED : 18 November 2003  
APPLICANT : BENALI, M. et al.  
GROUP ART UNIT : 3749  
TITLE : Apparatus For Producing Powder From Biomaterials

INFORMATION DISCLOSURE STATEMENT  
Under 37 C.F.R. 1.97

U.S. Patent and Trademark Office  
2011 South Clark Place  
Customer Window  
Crystal Plaza Two, Lobby, Room 1B03  
Arlington, Virginia 22202  
U.S.A.

Sir:

Under the provisions of 37 C.F.R. 1.97, including particularly subsections (a) and (e) thereof, and 37 C.F.R. 1.98 including specifically subsection (a) thereof, Applicant calls to the attention of the Examiner the following documents, copies of which are enclosed other than the US references:

**U.S. PATENT DOCUMENTS**

AA US 4,248,164  
AB US 5,069,801  
AC US 5,428,906  
AD US 5,632,100  
AE US 5,809,664  
AF US 5,913,588  
AG US 5,954,001

#### FOREIGN PATENT DOCUMENTS

- BA CA 2,097,011
- BB CA 2,101,368
- BC CA 2,178,575
- BD CA 2,196,808
- BE WO 96/40837 (Abstract in English)

#### NON PATENT LITERATURE DOCUMENTS

- CA BENALI, M., (2003). Thermal drying of foods: loss of nutritive content and spoilage issues. In A.S. Mujumdar (Ed.), *Drying of products of biological origin*. Enfield: Oxford IBH and Science Publishers (*In press*).
- CB BARRETT, N. & FANE, A. (1989). Drying liquid materials in a spouted bed. In A.S. Mujumdar & M. Roques (Ed.), *Drying '89* (pp. 415-420). New York: Hemisphere Publishing Corporation.
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- CD SPITZNER-NETO, P.I., CUNHA, F.O. & FREIRE, J.T. (1982). Effect of the presence of paste in a conical spouted bed dryer with continuous feeding, *Drying Technology*, 20,789-811. [Published by Marcel Dekker Inc. New York]
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Published by Curtin University of Technology, Australia]

- CF PHAM, Q.T. (1983). Behavior of a conical spouted-bed dryer for animal blood, *Can. J. Chem. Eng.* 61, 426-434. (CANADA)
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- CJ KUTSAKOVA, V.E., UTKIN Y.V. & KUPANOV, B.Y. (1990). Method for Drying of Liquid Materials, *Russian Patent No.* 1560948.[ENGLISH TRANSLATION OF ABSTARCT]
- CK OCHOA-MARTINEZ, L.A., BRENNAN, J.G. & NIRANJAN, K. (1993). Spouted bed dryer for liquid foods, *Food Control*, 4,41-45. [Published by Elsevier Science, Rotterdam, The Netherlands]
- CL OCHOA-MARTINEZ, L.A., BRENNAN, J.G. & NIRANJAN, K. (1993). Drying of liquids in a spouted bed dryer of inert particles: Heat transfer studies, *Journal of Food Engineering*, 20, 135-148. United Kingdom.
- CM BENALI ET AL., *Drying of Value Added Liquid Wastes*, Symposium on Energy Engineering, pp. 917-922, 2000. [New York]

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- CN SPITZNER N ET AL., *Analysis Of The Effect Of Paste On The Behaviour Of A Spouted Bed With Inerts*, Drying '97 - Proceedings of the 11 International Drying Symposium (IDS '98) August 19-22, 1998, vol. C, pp. 1936-1943. [Published by Ziti Editions, Greece]
- CO BENALI ET AL., *Energy Efficient Drying Process For Transforming Food By-Products*, [Not Published]
- CP AMAZOUZ ET AL. *Preservation Technologies For Food, Feed And Fibre*, in *New Opportunities For Drying, Infrared, Microwave And Freezing*, Seminar November 22-23, 1999, Winnipeg, Manitoba, Canada.
- CQ KUTSAKOVA ET AL., *Dewatering Of Solutions In A Fluidized Bed Of Inert Particles*, *Theoretical Foundations Of Chemical Engineering* 17(3) 256-260, 1983, 1984 Plenum Publishing Corporation. [New York]
- CR KUTSAKOVA ET AL., *Some Trends In The Kinetics Of Drying Solutions In A Fluidized Bed Of Inert Particles*, 1985 Plenum Publishing Corporation. [Theoretical Foundations of Chemical Engineering, New York]
- CS KUTSAKOVA ET AL., *Kinetics Of Drying Of Protein Pastes, Suspensions, Emulsions, And Solutions In A Fluidized Bed Of Inert Substances*, Vol. 60, No. 5 1987, 1987 Plenum Publishing Corporation. [Theoretical Foundations of Chemical Engineering, New York]
- CT M. AMAZOUZ ET AL., *Jet spouted bed dryer with inert*

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*particles*, Final report prepared for Enbridge Consumers Gas, Centra Gas Manitoba and Rothsay Inc., February 2000.

- CU M. OLAZAR ET AL., *Stable operation conditions for gas-solid contact regimes in conical spouted beds*, Ind. Eng. Chem. Res., Vol. 31, pp. 1784-1792 (1992).
- CV O. UEMAKI ET AL., *Particle velocity and solids circulation rate in a jet-spouted bed*, Can. J. Chem. Eng., Vol. 70, pp. 925-929 (1992).
- CW L.A. OCHOA MARTINEZ ET AL., *drying of liquids in a spouted bed of inert particles: Heat transfer studies*, Journal of Food Engineering, Vol. 20, pp. 135-148 (1993).
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- CY B.R. BHANDARI ET AL., *Problems associated with spray of sugar-rich foods*, Drying Technology, Vol. 15, 2, pp. 671-684 (1997).
- CZ B.R. BHANDARI ET AL., *A semi-empirical approach to optimize the quantity of drying aids required to spray dry sugar-rich foods*, Drying Technology, Vol. 15, 10, pp. 2509-2525 (1997).
- DA J. ULLAH ET AL., *Drying soymilk in a spouted bed of inert particles*, ADC'99, in Proceedings of the 1<sup>st</sup> Asian-Australian Drying Conference, Bali (Indonesia) October 24-27, 1999.

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- DC R. LEGROS ET AL., *Spout-fluid bed dryer and granulator for treatment of waste slurries*, US Patent 5,913,588, 1999.
- DD A.S. MARKOWSKI, *Quality interaction in a Jet Spouted Bed for Bio-products*, *Drying Technology*, 11 (2), 369-387 (1993).
- DE BIOPRO Centre and Groupe de Recherche en Gazotechnologies, *Industrial sludge heat treatment potential evaluation*, Internal report (in French), 1997.
- DF K. KMIEC, *The minimum spouting velocity in conical beds*, *Can. J. Chem. Eng.*, v.61, pp. 274-280 (1983).
- DG H.T. BI ET AL., *Minimum spouting velocity of conical spouted beds*, *Can. J. Chem. Eng.*, v.75, pp. 460-465 (1997).

The document, KUTSAKOVA, V.E. & BOGATYREV, A.N. (1987). *Intensification of heat and mass transfer in drying of food products*, defines the general state of the art which must not be considered of particular relevance, because it discloses the principle and the theory that support the present invention. This document has no translation into English and therefore not accessible to the applicant.

Applicant respectfully requests that these references be entered into the record of this application. The Examiner is requested to initial the appropriate area on the enclosed copies of PTO/SB/08A

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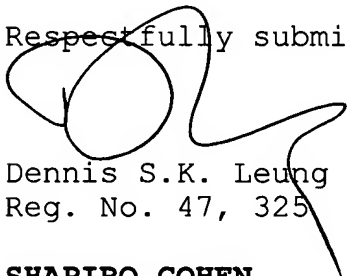
and PTO/SB/08B thereby indicating consideration by the Examiner of each of these references.

Applicant respectfully submits that the present claims are patentable over the references identified herein, and requests timely and favourable examination of this application.

As the prosecution of this application is closed, in order to file an Information Disclosure Statement Applicant is concurrently requesting continued examination of the application by filing a submission (IDS) and the required fee.

The Commissioner is hereby authorized to debit any underpayment or credit any overpayment to the USPTO deposit account no. 16-0600 should any additional fees be necessary.

Respectfully submitted,



Dennis S.K. Leung  
Reg. No. 47, 325

**SHAPIRO COHEN**

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/ELF/DSKL/ms  
Enclosures

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# INFORMATION DISCLOSURE STATEMENT BY APPLICANT

**(Use as many sheets as necessary)**

Sheet

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of

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Application Number	10/714,698
Filing Date	November 18, 2003
First Named Inventor	BENALI
Art Unit	3749
Examiner Name	Kathryn S. O Malley
Attorney Docket Number	1004p71US01

## U. S. PATENT DOCUMENTS

[illegible]

## FOREIGN PATENT DOCUMENTS

FOREIGN PATENT DOCUMENTS						
Examiner Initials*	Cite No. <sup>1</sup>	Foreign Patent Document	Publication Date MM-DD-YYYY	Name of Patentee or Applicant of Cited Document	Pages, Columns, Lines, Where Relevant Passages Or Relevant Figures Appear	T <sup>6</sup>
		Country Code <sup>3</sup> Number <sup>4</sup> Kind Code <sup>5</sup> (if known)				
	BA	CA 2,097,011	12/27/1993			
	BB	CA 2,101,368	03/26/1994			
	BC	CA 2,178,575	12/08/1997			
	BD	CA 2,196,808	12/19/1996			
	BE	WO 96/40837	12/19/1996			

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Signature**

Date  
Considered

**EXAMINER:** Initial if reference considered, whether or not citation is in conformance with MPEP 609. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant. <sup>1</sup> Applicant's unique citation designation number (optional). <sup>2</sup> See Kinds Codes of USPTO Patent Documents at [www.uspto.gov](http://www.uspto.gov) or MPEP 901.04. <sup>3</sup> Enter Office that issued the document, by the two-letter code (WIPO Standard ST.3). <sup>4</sup> For Japanese patent documents, the indication of the year of the reign of the Emperor must precede the serial number of the patent document. <sup>5</sup> Kind of document by the appropriate symbols as indicated on the document under WIPO Standard ST.16 if possible. <sup>6</sup> Applicant is to place a check mark here if English language Translation is attached.

This collection of information is required by 37 CFR 1.97 and 1.98. The information is required to obtain or retain a benefit by the public which is to file (and by the USPTO to process) an application. Confidentiality is governed by 35 U.S.C. 122 and 37 CFR 1.14. This collection is estimated to take 2 hours to complete, including gathering, preparing, and submitting the completed application form to the USPTO. Time will vary depending upon the individual case. Any comments on the amount of time you require to complete this form and/or suggestions for reducing this burden, should be sent to the Chief Information Officer, U.S. Patent and Trademark Office, P.O. Box 1450, Alexandria, VA 22313-1450. **DO NOT SEND FEES OR COMPLETED FORMS TO THIS ADDRESS. SEND TO: Commissioner for Patents, P.O. Box 1450, Alexandria, VA 22313-1450.**

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**INFORMATION DISCLOSURE  
STATEMENT BY APPLICANT**

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**Complete if Known**

Application Number	10/714,698
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Attorney Docket Number	1004P71US01

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**NON PATENT LITERATURE DOCUMENTS**

Examiner Initials*	Cite No. <sup>1</sup>	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published.	T <sup>2</sup>
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Examiner Initials*	Cite No. <sup>1</sup>	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published.	T <sup>2</sup>
	DA	J. ULLAH ET AL., Drying soymilk in a spouted bed of inert particles, ADC'99, in Proceedings of the 1st Asian-Australian Drying Conference, Bali (Indonesia) October 24-27, 1999.	
	DB	J. ULLAH ET AL., Heat transfer studies in drying of liquids in a spouted bed of inert particles, ADC'99, in Proceedings of the 1st Asian-Australian Drying Conference, Bali (Indonesia) October 24-27, 1999.	
	DC	R. LEGROS ET AL., Spout-fluid bed dryer and granulator for treatment of waste slurries, US Patent 5,913,588, 1999.	
	DD	A.S. MARKOWSKI, Quality interaction in a Jet Spouted Bed for Bio-products, Drying Technology, 11 (2), 369-387 (1993).	
	DE	BIOPRO Centre and Groupe de Recherche en Gazotechnologies, Industrial sludge heat treatment potential evaluation, Internal report (in French), 1997.	
	DF	K. KMIEC, The minimum spouting velocity in conical beds, Can. J. Chem. Eng., v.61, pp. 274-280 (1983).	
	DG	H.T. BI ET AL., Minimum spouting velocity of conical spouted beds, Can. J. Chem. Eng., v.75, pp. 460-465 (1997).	

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